

# PARKERS'

RESTAURANT & BAR

AVAILABLE  
ALL-DAY

## APPETIZERS & SMALL PLATES

<b>CRISPY BRUSSELS SPROUTS</b> . . . . .	14
Hoisin Glaze, Togarashi, Daikon Radish, Wasabi Aioli	
<b>PRIME BEEF CARPACCIO</b> . . . . .	19
Parmesan, Crispy Celery Root, Arugula, Lemon, Extra Virgin Olive Oil	
<b>MARINATED BEETS &amp; GOAT CHEESE</b> . . . . .	14
Greek Yogurt, Toasted Pumpkin Seeds, Basil, Pomegranate Molasses	
<b>JUMBO LUMP CRAB CAKE</b> . . . . .	25
Mango Salsa, Sriracha Aioli, Yucca Chips	
<b>OYSTERS ROCKEFELLER</b> . . . . .	24
Gruyère Bechamel, Pernod, Spinach (4 per order)	
<b>OCTOPUS A LA PLANCHA</b> . . . . .	18
Chickpea Purée, Smoked Paprika Oil, Pickled Drop Peppers, Pea Sprouts	
<b>CRISPY CALAMARI</b> . . . . .	19
Roasted Garlic Aioli, Cocktail Sauce, Lemon, Shishito Peppers, Parsley	
<b>COLOSSAL SHRIMP COCKTAIL</b> . . . . .	23
Jumbo Gulf Shrimp, Cocktail Sauce, Lemon	

### FRESH SHUCKED OYSTERS

Cocktail Sauce  
Cucumber Mignonette

1/2 Dozen 24 • Dozen 44

## SOUPS & SALADS

<b>SOUP OF THE DAY</b> . . . . .	11
Chef's Daily Selection	
<b>LOBSTER BISQUE</b> . . . . .	16
Garnished with Lobster Meat & Chives	
<b>CLAM CHOWDER</b> . . . . .	13
Garnished with Bacon & Parsley	
<b>SPINACH &amp; KALE SALAD</b> . . . . .	15
Crispy Chickpeas, Hard-Boiled Egg, Watermelon Radish, Grana Padano, Lemon Dijon Vinaigrette	
<b>CAESAR SALAD</b> . . . . .	14
Hearts of Romaine, Garlic Croutons, Grana Padano	

### SUNDAY SPECIAL KING CUT PRIME RIB

Green Beans, Truffle Mashed Potatoes, Creamy  
Horseradish, Au Jus

12 oz. - 40 / 16 oz. - 46

## SIDE DISHES

<b>ROASTED SEASONAL VEGETABLES</b> . . . . .	10
<b>WHIPPED POTATO</b> . . . . .	10
<b>SAUTÉED GARLIC SPINACH</b> . . . . .	11
<b>ROASTED YUKON GOLD POTATOES</b> . . . . .	11
<b>GRILLED ASPARAGUS</b> . . . . .	13
<b>WOOD OVEN ROASTED MUSHROOMS</b> . . . . .	13

## MOTHER'S DAY PRIX FIXE \$74

### APPETIZER

#### SHRIMP CEVICHE TOSTADAS

Mango, Tomato, Avocado Purée, Lemon & Lime Juice, Cilantro

#### ARUGULA SPRING SALAD

Shaved Fennel, Candied Walnuts, Smoked Blue Cheese, Crispy Chick Peas, Pomegranate Vinaigrette

### ENTRÉE

#### QUEEN CUT PRIME RIB

12 oz. Cut, Truffle Whipped Potato, Garlic Butter Haricot Vert, Creamy Horseradish, Au Jus

#### 12OZ DUROC PORK CHOP

Stone Fruit Mostarda, Mascarpone Polenta, Sautéed Swiss Chard & Fennel

#### GRILLED HALIBUT

Parsnip Purée, Sautéed Rainbow Swiss Chard & Fennel, Romesco Sauce

#### FILET AU POIVRE

Two 4 oz. Filet Medallions, Cognac Peppercorn Sauce, Grilled Asparagus

#### CRISPY DUCK CONFIT

Parsnip Purée, Bourbon Blackberry Compote, Curly Endive

### DESSERT

#### KEY LIME PIE

Graham Cracker Crust, Whipped Country Cream, Fresh Berries

#### CHOCOLATE HAZELNUT TART

Crushed Hazelnuts, Whipped Cream, Chocolate Sauce

## ENTRÉES

<b>BOUILLABAISSE</b> . . . . .	38
Shrimp, Calamari, Mussels, Fin Fish, Saffron Tomato Broth, Rouille, Sourdough Crouton	
<b>CEDAR PLANK ROASTED LAKE SUPERIOR WHITEFISH</b> . . . . .	39
Whipped Potato, Charred Lemon, Sautéed Garlic Spinach, Lemon Butter Sauce	
<b>WOOD OVEN ROASTED SCALLOPS</b> . . . . .	49
Parsnip Purée, Roasted Harvest Vegetables, Pickled Grapes	
<b>MISO GLAZED CHILEAN SEA BASS</b> . . . . .	53
Baby Bok Choy, Mushroom-Yuzu Broth, Sticky Rice	
<b>GRILLED FAROE ISLAND SALMON</b> . . . . .	39
Butternut Squash Purée, Sweet Potato & Southwest Spiced Succotash, Bacon Vinaigrette	
<b>RED WINE BRAISED BEEF SHORT RIB</b> . . . . .	39
Baby Carrots, Roasted Mushrooms, English Peas, Whipped Potato, Red Wine Reduction	

WE OFFER ALL OF OUR FRESH FISH, SIMPLY PREPARED, ROASTED ON  
A CEDAR PLANK WITH SPINACH, WHIPPED POTATOES & LEMON BUTTER SAUCE

## CHARCOAL GRILLED MEATS

<b>PRIME CREEKSTONE FARMS 14 OZ. NEW YORK STRIP*</b> . . . . .	59
Center Cut, Butter Roasted Yukon Gold Potatoes, Rosemary Salt	
<b>CREEKSTONE FARMS FILET MIGNON*</b> . . . . .	7 oz. - 55 / 10 oz. - 65
Center Cut Steak, Whipped Potato, Asparagus, Red Wine Reduction	
<b>DRY AGED 20 OZ. BONE-IN RIBEYE*</b> . . . . .	69
Butter-Roasted Yukon Gold Potatoes, Rosemary Salt	
<b>AUSTRALIAN LAMB CHOPS*</b> . . . . .	52
Marinated Grilled Lamb "Lollipops", Mascarpone Polenta, Braised Fennel & Baby Carrots	

### CREATE YOUR OWN SURF & TURF

<b>COLD WATER LOBSTER TAIL</b> . . . . .	6 oz. - 35
<b>JUMBO LUMP CRAB CAKE</b> . . . . .	25
<b>HUDSON CANYON JUMBO SCALLOPS (2)</b> . . . . .	24
<b>GRILLED GULF SHRIMP (5)</b> . . . . .	15

ALL GRILLED & ROASTED DISHES ARE COOKED WITH LIVE FIRE  
IN OUR OAK & CHERRY WOOD BURNING OVEN OR ON OUR MESQUITE CHARCOAL GRILL

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

5.11.2025